

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1 - 4. (Canceled)

5. (Currently Amended) A quality enhancer for cooked rice, noodles or pasta comprising white potato-derived water-soluble acidic polysaccharides, wherein the white potato-derived water-soluble acidic polysaccharides include uronic acids as constituent sugars, the uronic acids comprising 0.003 – 1.0 wt % of the white potato-derived water-soluble acidic polysaccharides.

6. (Currently Amended) The quality enhancer for cooked rice, noodles or pasta of claim 5, wherein the uronic acids comprise 0.035 – 0.5 wt % of the white potato-derived water-soluble acidic polysaccharides.

7. (Currently Amended) The quality enhancer for cooked rice, noodles or pasta of claim 5, wherein the uronic acids comprise 0.08 – 0.2 wt % of the white potato-derived water-soluble acidic polysaccharides.

8. (Currently Amended) The quality enhancer for cooked rice, noodles or pasta of claim 5, wherein the white potato-derived water-soluble acidic polysaccharides have a starch content of no more than 60 wt %.

9. (Currently Amended) The quality enhancer for cooked rice, noodles or pasta of claim 5, wherein the white potato-derived water-soluble acidic polysaccharides have a starch content of no more than 30 wt %.

10. (Currently Amended) The quality enhancer for cooked rice, noodles or pasta of claim 5, wherein the white potato-derived water-soluble acidic polysaccharides have a starch content of no more than 10 wt %.

11. (Previously presented) A cooked rice, noodle or pasta obtained by addition of a quality enhancer according to claim 5.

12. (New) A quality enhancer for cooked rice, noodles or pasta comprising white potato-derived water-soluble acidic polysaccharides,
wherein the white potato-derived water-soluble acidic polysaccharides include uronic acids as constituent sugars, the uronic acids comprising 0.003 – 1.0 wt % of the white potato-derived water-soluble acidic polysaccharides, and
wherein the quality enhancer is capable of imparting a lustrous surface appearance of the cooked rice, noodles, or pasta, loosening the cooked rice, noodles, or pasta, and is capable of inhibiting clouding of reconstituting water for noodles or pasta.

13. (New) The quality enhancer for cooked rice, noodles or pasta of claim 12, wherein the uronic acids comprise 0.035 – 0.5 wt % of the white potato-derived water-soluble acidic polysaccharides.

14. (New) The quality enhancer for cooked rice, noodles or pasta of claim 12, wherein the uronic acids comprise 0.08 – 0.2 wt % of the white potato-derived water-soluble acidic polysaccharides.

15. (New) The quality enhancer for cooked rice, noodles or pasta of claim 12, wherein the white potato-derived water-soluble acidic polysaccharides have a starch content of no more than 60 wt %.

16. (New) The quality enhancer for cooked rice, noodles or pasta of claim 12, wherein the white potato-derived water-soluble acidic polysaccharides have a starch content of no more than 30 wt %.

17. (New) The quality enhancer for cooked rice, noodles or pasta of claim 12, wherein the white potato-derived water-soluble acidic polysaccharides have a starch content of no more than 10 wt %.

18. (New) A cooked rice, noodle or pasta obtained by addition of a quality enhancer according to claim 12.

19. (New) A method of preparing a processed cereal food, including rice, noodles, and pasta, said method comprising any one of the steps including:

adding the quality enhancer of claim 5 to the processed cereal food prior to cooking;

adding the quality enhancer of claim 5 to the processed cereal food after cooking;

adding the quality enhancer of claim 5 to water used to cook the processed cereal food;
and

adding the quality enhancer of claim 5 to dough used to prepare the processed cereal food.

20. (New) The method of claim 19, wherein the quality enhancer of claim 5 is capable of imparting a lustrous surface appearance of the cooked rice, noodles, or pasta, loosening the cooked rice, noodles, or pasta, and is capable of inhibiting clouding of reconstituting water for noodles or pasta.